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(71) Applicant (for all designated States except US):
TOWNSEND ENGINEERING B.V. [NL/NL]: Industrielaan 63, NL-5349 AE Oss (NL).

(72) Inventors; and

(75) Inventors/Applicants (for US only): KOBUSSEN, Jos [US/US]: 875 Pierce Street Lot A, Indianola, Iowa 50125 (US). BONTJER, Marcus, Bernhard, Hubert [NL/NL]: Lyndakkers 5, NL-5672 CA Nuenen (NL). VAN

DEN BERG, Kasper, Willem [NL/NL]: Weverseind 14, NL-5345 ZP Oss (NL). FLORES, Hector, Angel [US/US]: 6628 Monticello Court, Johnston, Iowa 50131 (US).

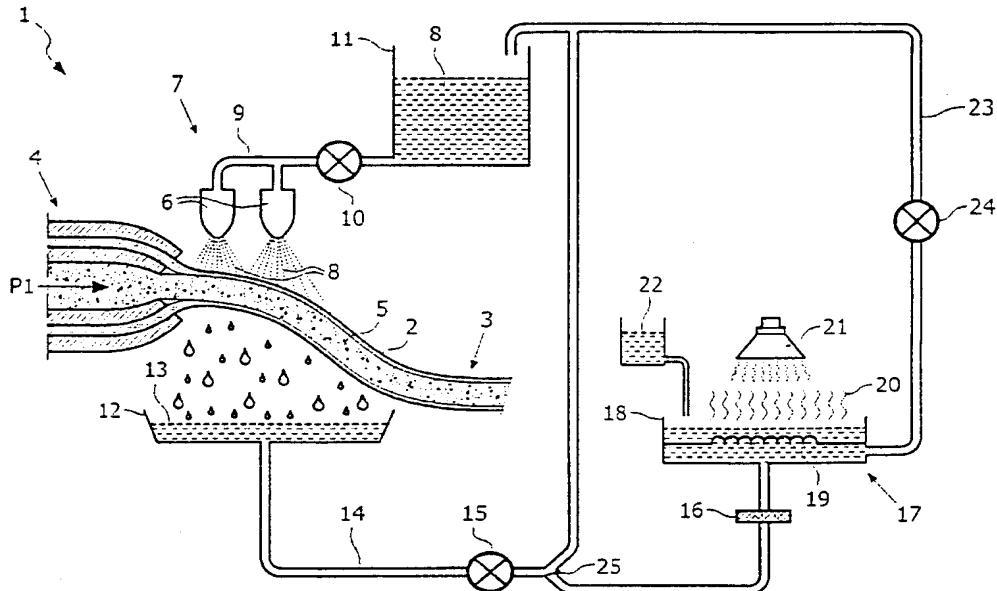
(74) Agent: VAN DEN HEUVEL, Henricus, Theodorus: Patentwerk B.V., P.O. Box 1514, NL-5200 BN 's-Hertogenbosch (NL).

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(54) Title: METHOD AND DEVICE FOR DEHYDRATING CO-EXTRUDED FOOD PRODUCTS



(57) Abstract: The invention relates to a method for at least partially dehydrating the casing (2) of co-extruded food products (3), wherein an aqueous salt solution (8) is supplied to the exterior of the co-extruded food products (3). The invention also relates to a device for at least partially dehydrating the casing (2) of co-extruded food products (3).

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